In the Burgenland cabbage strudel is very popular. The "Schöberl" has always been a great favourite. This is a mixture of flour, milk and eggs, poured into an earthenware bowl, which is gradually filled with hot lard in ten or twelve layers each one finger deep poured in at short intervals. 252

The "Baumkuchen" or "Prügelkrapfen" of Lower Austria, the "Schnürkrapfen" and the "Schmerstrudel" are indispensable at such festivals as weddings, dedication of church bells, church festivals generally and christenings.

Upper Austria has won fame in the Austrian cuisine with its "Linzertorte" as well as with its Linz pastry and the "Traunkirchnertorte". The Reinanken", a fish netted in the Salzkammergut lakes, is well-known. The "Schwarzreiterl", a special type of lake char from the Gosau Lakes were once reserved for the Imperial family and were therefore supposed to be a particular delicacy.

Salzburg was formerly famous for its "Salzburger Zungen". Nowadays every visitor tastes the delicious soufflé called "Salzburger Nockerln" before his departure. "Mozartkugeln" are a special kind of sweet which is attractively packed in Salzburg and makes a charming present.

"Green Styria" excels in the preparation of "Sterz" (rather like the Italian polenta) and of various dishes made from maize. Foreigners prefer Styrian chicken and mutton, which are a speciality in Austria.

In addition to the Tyrolese "Gröstl", which is an everyday dish, there are a number of sweets in Tyrol which are popular delicacies—the "Hupfauf", a fine pudding, the "Schutzauf", a dish of curds, and the "versoffene Kapuziner", made of rolls, wine, almonds and currants.

The "Kärntner Reindling" replaces the "Guglhupf" in Carinthia.

If someone puts aside a rich menu and calls instead for "Kässpätzle" or "Bodenseefelchen" it is sure to be a frugal Vorarlberger.

VIENNA RESTAURANTS. During the Thirty Years' War, manners deteriorated, the inn parlour re-echoed to the jargon of the streets or the brawling of mercenaries. The end of the 17th century saw an attempt made to curb rough manners. France was the first country to establish stiff forms of etiquette, which gradually spread over the frontiers. Inns slowly developed something like comfort, although visitors still whistled for the serving boy through their fingers instead of ringing a bell. 485 576

In the era of pastoral romance, the inns became really popular. Princes used them to give informal costume feasts in the gallant manner; "Wirtschaften" were held where even emperors and empresses appeared as host and hostess, while the rest of the court either acted as servants of the inn, or played the rôle of visitors. Incidentally this obviated disputes about precedence, which made everything more comfortable. In 1698, Peter the Great stayed incognito at the Vienna Court, taking part in a "Wirtschaft" which was arranged in his honour, disguised as a 000